

WEST

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May 2, 1978

DERWENT-ACC-NO: 1978-33487A

DERWENT-WEEK: 197819

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TITLE: Salting tenderised meat partic. ham in vacuum brine drum - after injecting extra

brine via hollow needles

INVENTOR: ASCHENBREN, W; SOMMER, H

PATENT-ASSIGNEE:

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PRIORITY-DATA: 1977DE-2700125 (January 4, 1977)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
BE 862636 A	May 2, 1978		000	
AT 7709421 A	May 15, 1985		000	
CH 615808 A	February 29, 1980		000	
DE 2700125 A	July 6, 1978		000	
DE 2700125 C	September 8, 1983		000	
DK 7800036 A	August 14, 1978		000	
FR 2375830 A	September 1, 1978		000	
GB 1593821 A	July 22, 1981		000	•
IT 1092955 B	July 12, 1985		000	
NL 7800053 A	July 6, 1978		000	

INT-CL (IPC): A22C 9/00; A23B 4/02

ABSTRACTED-PUB-NO: BE 862636A

BASIC-ABSTRACT:

Process for salting joints of meat etc. comprises passing meat through a pair of tenderising rolls, to be perforated by tiny blades carried by the rolls, and then salting in a rotary vacuum drum contg. a quantity of brine. Downstream of the tenderising rolls and before entering the vacuum drum the meat is injected with part of the required dose of brine via hollow needles fixed to a rotor.

Pref. the amt. of brine injected by the needles and the pressure at which it is injected are related to the speed of rotation of the hollow needle rotor(s). Each needle rotor takes the form of a cylindrical sleeve rotating on a coaxial fixed spindle which has a longitudinal sector cut out to form a brine reserudir. Each needle is spring-mounted on its rotor to allow resilient longitudinal reciprocation. Used for salting joints of meat, partic. hams and salt beef. The total amt. of brine injected into the meat is readily adjustable by regulating the dose delivered by the needles. This dose can be related to the wt. and type of joint. The amt. of brine taken into the meat in the vacuum drum remains constant.



TITLE-TERMS: SALT MEAT HAM VACUUM BRINE DRUM AFTER INJECTION EXTRA BRINE HOLLOW NEEDLE

ADDL-INDEXING-TERMS:

TENDER

DERWENT-CLASS: D12

CPI-CODES: D03-A01;